THE VISUAL APPEAL OF PLATING FOOD
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When plating:

• Cut and cook food correctly
• Be neat and clean
• Edges should be clean and presentable
• Use artistic flare

**How to Plate a Cobb Salad**
[http://www.5min.com/Video/How-to-Plate-Cobb-Salad-411061983](http://www.5min.com/Video/How-to-Plate-Cobb-Salad-411061983)

• Leads to enhanced customer satisfaction
BALANCING YOUR PLATE

Eye catching

Mixture of textures

Various shapes

Excite all the senses
A BEAUTIFUL ARRANGEMENT

- Make every component count, that includes garnishes
- Keep food off the rim of the plate for a spotless presentation
- Keep it simple!
- Use sauces attractively
- Arrange items for the convenience for the customer
- Keep space between items unless they are stacked
- Maintain unity on the plate so that it looks like a meal
- Keep it simple!
GARNISHING

Whether simple or elaborate, the finishing touch on your plate is important. While many Chefs stick to a sprinkle of herbs or chocolate curls, more intricate garnishes can be made from fruits and vegetables.
REFERENCES AND RESOURCES

Pictures:
• Microsoft Office Online images

• J. Gorell, FCS Teacher, Athens H.S. student competition plate for ProStart Invitational

Textbook:
• Wayne Gisslen, Professional Cooking, Sixth Edition, Chapter 8, (John Wiley and Sons, 2007)


Websites:
• Chef Curtis Stone on How to Plate a Cobb Salad
  http://www.5min.com/Video/How-to-Plate-Cobb-Salad-411061983